

STARTERS

BILL'S IS NOW CASHLESS

BURRATA, RED PEPPER & BASIL (V)

Whole creamy burrata cheese, chargrilled red pepper tapenade, basil pesto & spiced tortillas

CRISPY CALAMARI

Roast garlic & basil aioli

BILL'S STICKY DUCK SALAD

Crispy duck tossed in spicy BBQ sauce with watermelon, coriander & little gem wraps

KING PRAWN, AVOCADO & MANGO COCKTAIL

Mango, chilli & lime salsa, avocado & king prawns topped with cocktail sauce & served with Bill's spiced tortillas

KOREAN FRIED CAULIFLOWER (Vg)

Crispy cauliflower tossed in Gochujang with sesame, coriander & pickled cucumber

CHICKEN & SESAME DUMPLINGS

Crispy fried dumplings served with Bill's spicy chutney

HALLOUMI (V)

Fried halloumi cheese drizzled with chilli honey & nigella seeds

WEDGE SALAD (Vg) (N)

Iceberg wedge coated in basil dressing, vegan feta, apple, walnut & chives

MAINS

SANTORINI SALAD (V)

Bill's take on a Greek salad. Watermelon, feta cheese, mint, olives, cucumber, red onion, tomato, pumpkin seeds & date molasses

SWAP TO VEGAN FETA (Vg)

BILL'S CLASSIC BURGER

Beef patty, linseed bun, tomato, lettuce, house pickles, secret sauce, red onion & rosemary salted fries

ADD CHEESE

1.75

ADD SMOKED STREAKY BACON

2.25

DIRTY VEGAN BURGER (Vg)

"Cheese" topped vegan patty in vegan brioche with truffle hot sauce, vegan mayo, lettuce, tomato, red onion & rosemary salted fries

ADD VEGAN BACON

2.25

ADD SMASHED AVOCADO

2.25

BILL'S TRUFFLE CHICKEN TWO WAYS

Chargrilled chicken breast with truffle red wine jus & creamed potatoes. Served alongside buttermilk crispy fried chicken & truffle mayo

BILL'S FISH PIE

Salmon, king prawns & smoked haddock baked in a cream sauce topped with chive mash & cheese

CLASSIC CHICKEN CAESAR

Grilled chicken with romaine lettuce, creamy Caesar dressing, croutons & parmesan

8OZ CHARGRILLED RUMP STEAK

SUPPLEMENT 5.00

21 day aged pavé rump steak served with rosemary salted fries, garlic butter, roast tomato & dressed pea shoots

'NDUJA & BURRATA PASTA

Mafalde pasta with tomato, 'nduja & baby leaf spinach sauce. Topped with torn burrata & chilli oil

AUBERGINE & BURRATA PARMAGIANA

Baked aubergine, parmesan, spinach & tomato sauce topped with green basil pesto & creamy burrata. Served with fried potatoes & basil aioli

GROUP BUBBLES
£20.00 PER BOTTLE
OF PROSECCO

DESSERTS

TRIPLE CHOCOLATE BROWNIE (V)

With warm chocolate sauce, vanilla ice cream & a chocolate flake

MINI CINNAMON DOUGHNUTS (V)

Served warm with cinnamon sugar, chocolate sauce & dulce de leche

CHOCOLATE & SALTED CARAMEL TART (Vg)

Served with coconut ice cream

ETON COLADA SUNDAE (V)

Fresh pineapple, ice cream, coconut, meringue, whipped cream & maraschino cherry

BANOFFEE PIE SUNDAE (V)

Oaty shortbread biscuit base, dulce de leche, white chocolate mousse & clotted cream ice cream

SIDES

FRIES

4.25

SWEET POTATO FRIES

4.75

GREEN BEANS & GARLIC BUTTER

4.75

Topped with pea shoots & toasted pumpkin seeds

MACARONI CHEESE

5.25

BILL'S HOUSE SALAD

4.50

ROASTED FLATBREAD

4.75

Rosemary & Herb OR Harissa & garlic



FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN QR CODE

A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

Always inform us of any allergies before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, with the exception of gluten. Processes are in place to ensure that meals noted as GF on our menu are made to recipes where the ingredients are free from gluten containing cereals. Detailed allergen information is available via the QR code. (V) vegetarian (Vg) vegan (N) nuts

SOFT DRINKS

COKE, DIET COKE OR COKE ZERO	3.50
PEACH & FRESH MINT ICED TEA	3.75
FOLKINGTON'S PINK LEMONADE	4.35
FOLKINGTON'S GINGER BEER	4.35
FOLKINGTON'S ELDERFLOWER PRESSÉ	4.25
EIRA NATURAL SPRING WATER	4.25
Still or sparkling 700ml	

WINE

Bottle

WHITE

HOUSE WHITE	22.95
Ripe & rounded – Spain	
CHENIN BLANC	26.95
Crisp & tropical – South Africa	
PINOT GRIGIO	28.50
Delicate & fresh – Italy	
SAUVIGNON BLANC	33.50
Fresh & vibrant – France	
CHARDONNAY	35.00
Elegant & refreshing – Italy	
VIIGNIER	27.00
Soft & luscious – Australia	
SAUVIGNON BLANC	43.00
Fresh & vibrant – New Zealand	

RED

HOUSE RED	23.50
Juicy & spicy – Italy	
CARIGNAN/MERLOT	26.95
Smooth & soft – France	
SHIRAZ	27.95
Spicy & smooth – Australia	
PINOT NOIR	35.00
Soft & elegant – France	
MALBEC	36.50
Rich & juicy – Argentina	
CÔTES-DU-RHÔNE	36.50
Rich & hearty – France	
PRIMITIVO	45.00
Ripe & bold – Italy	

ROSÉ

HOUSE ROSÉ	26.95
Fresh & crisp – Italy	
PINOT GRIGIO ROSÉ	37.50
Dry & elegant – Italy	
LADY A, CHÂTEAU LA COSTE	49.00
Crisp & elegant – France	

SPARKLING

PROSECCO	32.50
Delicate & subtle – Italy	
PROSECCO ROSÉ	36.50
Crisp & fruity – Italy	
CHAMPAGNE	60.00
Champagne – France	

COCKTAILS & SPRITZ

APEROL SPRITZ	9.50
Bittersweet Aperol topped with refreshing Prosecco & soda. Garnished with an orange slice	
ROSÉ SPRITZ	9.50
Lillet Rosé apréritif served over ice with Sicilian lemon & raspberry lemonade	
PASSION FRUIT MARTINI	9.95
Wyborowa Vodka with Passoã passion fruit liqueur, passion fruit puree & pineapple juice	
ESPRESSO MARTINI	9.50
Kahlúa Coffee Liqueur, Wyborowa Vodka & fresh espresso	
STRAWBERRY ROSSINI	8.25
Strawberry puree topped with Prosecco	

LOW & NO ALCOHOL

VIRGIN MARY	6.95
Big Tom Spicy Tomato Juice & celery served with Bill's Hot & Fruity sauce	
CHERRY BLOSSOM & RASPBERRY SPRITZ	8.75
Everleaf Mountain served over ice with pink Lemonade	

BEERS & CIDERS

BILL'S LAGER 330ml 4.5%	5.50
BILL'S CIDER 330ml 5.0%	5.95
PIÑATA - NORTH BREWING	6.50
Mango & guava pale ale 440ml 4.5%	
ATLANTIS - NORTH BREWING	6.50
PALE ALE 440ml 4.1%	
ANYTIME IPA - MEANTIME BREWERY	5.95
IPA 330ml 4.7%	
PERONI	5.95
330ml 5.0%	
660ml 5.0%	7.95
HALF* 5.0%	4.00
PINT* 5.0%	6.95

*Draught only available in selected Bill's restaurants

LOW ALCOHOL

LUCKY SAINT 330ml 0.5%	5.50
PERONI - NASTRO AZZURRO 330ml 0.0%	4.35
LUCKY SAINT - HAZY IPA 330ml 0.5%	5.50